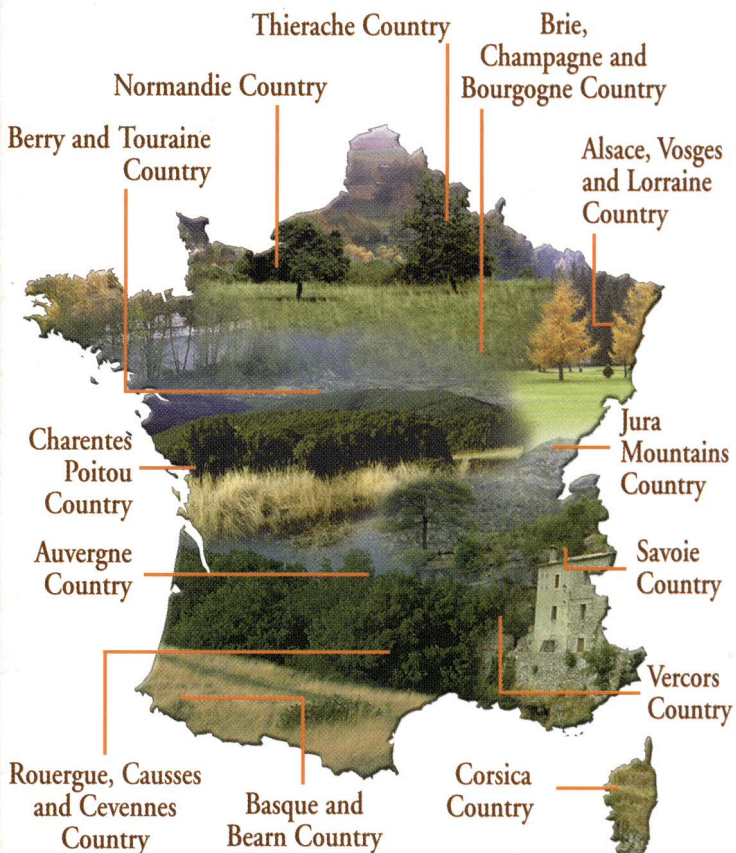


A.O.C. Cheeses, Butter and Cream from the Regions of France



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Normandie Country

Camembert de Normandie



During the French revolution, in a little village called Camembert in the Auge region, one of the most popular of the AOC cheeses was born. Napoleon III, a great cheese lover, had it served at the Tuileries palace. Made from raw milk and moulded in a ladle, its streaked, velvety rind is tinged with red. It has a nutty and well-seasoned taste.

Pont L'Évêque



Cited as far back as 1230 in 'Roman de la Rose' by a certain Angelot, Pont L'Évêque owes its name to a little town situated in the heart of the Auge Valley. Washed or brushed, it has a yellow-orange coloured rind and a mild, generous flavour.

Livarot



Known as early as the middle of the 12th century, its taste and nutrition qualities earned it the name of "worker's meat" or "colonel" thanks to its 5 surrounding stripes. High in flavour, honest in taste.

Neufchâtel



Most senior member of the Normandie cheeses, its origins date back to 1035. It soon became a fitting present for the highest dignitaries and in 1802 Napoleon was offered in homage 'a basket of these cheeselets' with their mild and milky taste.



Butter and cream from Isigny



The Isigny region, situated in Normandie, next to the Cotentin and Bessin areas, in the heart of the Veys Valley, has been renowned for centuries for the excellent quality of its butter and cream production. The region benefits from regular drizzles and from mild temperatures due to the sea's influence : these

geographic and climatic characteristics bring unique qualities to the Isigny butter and cream.

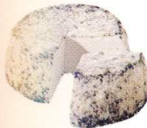
Berry and Touraine Country

Crottin de Chavignol



From monastic origins, this renowned cheese owes its success to its characteristically distinctive taste. Its name comes from 'crot', a small clay lamp that inspired its shape. In Sancerre, the Crottin de Chavignol remains the favourite lunchtime snack for wine growers and farm workers. It can be eaten creamy or very dry and cheese lovers appreciate its distinctive flavour.

Selles-sur-Cher



Powdered with wood cinders, this little delight is made from full fat goat's milk. Its delicate goat aroma and its nutty, melting flavour are reminiscent of the region where a quiet life reigns: namely the fields and hedgerows of the southern Loire. This fine cheese is immaculate white with a firm texture.



Valençay

This cheese from Berry made from goat's milk is presented in the form of a truncated pyramid and is said to owe its origins to Talleyrand, a landowner from Valençay. Its natural felty rind is grey with touches of white and a blue/green tint. It has an almost woody

Poulligny Saint-Pierre

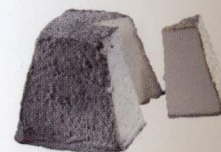


The Brenne Valley, a small area in western Berry, enjoys a microclimate favourable to the breeding of shorthaired, brown goats. The flora which consists of cherry trees, sainfoin and moorland, gives the milk a characteristic taste. The flavour is both sharp and distinctive.

Sainte-Maure de Touraine



Cited by Balzac in his notes, its origins date back even further. It was created by Arab invaders during the Carolingian Era (8th and 9th centuries) who started the breeding of goats in the Touraine region. The straw which runs through it helps to strengthen this long goat's cheese. It has a delicate goat and nutty flavour.



aroma, a fresh nutty flavour and a delicate texture which melts in the mouth. Valençay is a pleasure at all times.

Rouergue, Causses and Cevennes Country

Roquefort



Since Charlemagne made it his favourite cheese, its reputation has undeniably crossed borders. Matured in rocky caves and ventilated naturally by the 'fleurines', Roquefort matures in conditions that are biologically unique in the world. The cool and humid air allows this cheese made from sheep's milk, to develop Roquefort penicillin which gives it its distinctive taste.

Bleu des Causses



It takes the strength of its character from its original region, the Causses, which is situated between Aveyron, Lot and Lozère. The countryside of moors and rocks has a harsh climate and the cows graze with delight on the wild aromatic plants. The cheese is then slowly matured in the naturally fallen debris caves of the Grands Causses. A creamy cheese with a powerful aroma.

Laguiole



The Laguiole, which is pronounced 'laïole' reflects the characteristics of its region, Aubrac. A solid cheese with a bull marked on its rind, an emblem of its Appellation, contains a soft centre with a subtle, milky flavour. At one time it was produced in 'buron' on the high plateaus of Aubrac. The methods used by the 'cantales', masters of cheese making, are still used today.

Picodon



In the scrubland country of the Drome and Ardeche, the goat has always been considered the sole milk-producing animal. However, as the milk dries up in the winter, it was necessary to find a way to conserve the milk; hence, the Picodon was born. It can be consumed at various stages of the maturation process. It has a caprine flavour, which develops with maturation.

Rocamadour



Made with full fat raw milk, the Rocamadour is produced in a chalky region favourable to goats which covers all the villages of Causses of Quercy. Cited in a monograph from the 15th century, it is one of the most ancient products of the region. It comes in the form of a small disc weighing about 35g and it has a soft texture which melts in the mouth and gives off subtle flavours of cream and butter with a slight aroma of goats.

Pélardon



The origins of this cheese are ancient and the techniques used for its production have been used for generations. Made from raw goat's milk, this little cheese from the South of France, born in the heart of the Cevennes and the Garrigues, owes its delicate nutty flavour to the food which the freely grazing herds eat on the moors and in the undergrowth of chestnut trees.

Auvergne Country

Cantal



A cheese which dates back 2000 years, it is the most ancient of cheeses. The Cantal has a multitude of flavours evoking a multitude of pleasures. 1 to 2 months of maturation give the fresh Cantal a mild flavour associated with the region and a mild milky taste. At 2 to 6 months, it becomes 'between-stages': with its buttercup appearance, its flavour blossoms and is reminiscent of high pastures. After 6 months, the mature Cantal has a taste full of character.

Salers



Territorial brother of the Cantal, it is produced in the rich, volcanic pastureland of Haute Auvergne. It takes its name from the medieval city of Salers, which stands at an altitude of 930 metres in the heart of the Cantal mountain range. Produced solely in the summer when the stock is put out to pasture, it owes its unforgettable character and bouquet to diverse pastureland and wild plants.

Saint-Nectaire



Reclaiming its fame at the table of Louis XIV by the Marechal of France Henri de la Ferte-Senneclerre, the Saint-Nectaire has been produced for centuries. Its flavour, delicacy and creamy texture come from the rich pasture land of Monts-Dore, a volcanic region with an altitude of 1000 metres.

Bleu d'Auvergne



It was a countryman from Auvergne who discovered, without realising it, this famous Bleu d'Auvergne. He mixed the curds with some mould which he found growing on his rye bread, and the Bleu d'Auvergne was born. After 4 weeks of maturation in cool aerated caves, the Bleu d'Auvergne with its creamy and powerful taste is ready for consumption.



La Fourme d'Ambert La Fourme de Montbrison



Its origins date back to Druid times when cult practices were carried out at Pierre sur Haute. The Hautes Chaumes in the mounts of Forez have long been its main place of origin. Nowadays, its region of production has expanded. In a characteristic cylindrical shape, its

veined appearance makes it easily recognisable. Its fruity flavour makes it one of the milder blue cheeses.

Brie, Champagne and Bourgogne Country

Brie de Meaux



Originating in the Jouarre Abbey, its flavour led to Talleyrand proclaiming it 'the king of cheeses' at a congress in Vienna in 1814. 25 litres of milk are needed to make one Brie de Meaux. It is moulded by hand with the help of a 'Brie bucket' a large kind of skimming ladle. It has a nutty and creamy flavour.

Brie de Melun



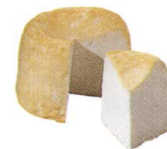
Valued since time immemorial, at one time one could hear the street sellers crying out 'Brie cheese, the louder I cry, the less I'll deliver'. After slowly fermenting, it is moulded in a 'pocket' (a type of large ladle), and salted exclusively with dry salt then refined for a long time. A strong bouquet and a long lasting flavour are a characteristic of this cheese.

Chaource



Already known in the 14th century, Marguerite de Bourgogne demanded that it be served at her table. It takes its name from a town in the wet Champagne region. It can be consumed young (acidulous taste) and gains in character as it matures. It has a colourful, velvety rind.

Langres



A song sung by the Dominicans of Langres, composed in the middle of the 18th century, mentions the cheese of 'Langres'. However, its origins, without a doubt, are more ancient. Its washed, supple rind of a yellow-orange to red-brown colour becomes hollow during the maturation process which forms a dip in which the marc de Bourgogne or Champagne is placed. It has a pronounced flavour.



Epoisses



Made during the 16th century by the Cistercian monks of Epoisses, it was proclaimed to be the 'king of cheeses' by Brillat Savarin. The bright brick-red colour of its rind is washed with marc de

Bourgogne for at least 28 days and it is a symbol of Bourgogne.

Thierache Country



Maroilles



It was the monks from Maroilles Abbey who, a thousand years ago, invented 'the marvel of Maroilles'. It is produced and matured solely in Thierache. Brushed and washed many times, its rind

is a wonderful orange-red colour. It is a cheese with a spicy bouquet and a distinctive flavour.

Jura Mountains Country

Comté



This time-honoured cheese that originated in the mountains, is still made in village cooperatives called 'frutières' using traditional methods. The Comté is a full flavoured cheese which owes its flavour to months of maturation (a minimum of 4 months) and its many aromas to the natural flora of the mountains.

Bleu de Gex



This cheese was first produced in the 14th century on the land of the monks from St. Claude's Abbey. Born on the high pastures of the Ain and Jura mountains, it is made from raw milk from Montbeliard cows. It has the unique flavour of a mild blue cheese with a nutty and slightly bitter taste, which distinguishes it from other blue cheeses. It is marked for authenticity by the word 'GEX' which is embossed on its rind.

Mont d'Or ou Vacherin du Haut-Doubs



Created by farmers in the Mont d'Or mountain range, it is a product of the mountains which is made in the winter when the cows return to their barns after long summer months grazing on the high pastures of the Jura. Enveloped in bark from Sapwood Trees, you can even eat it with a spoon, its texture is so creamy.

Morbier



The production of this franc-comtois cheese dates back to the 18th century. It is made from raw cow's milk and it is characterised by a black stripe in the centre, because it used to be produced in 2 stages. This cheese has a soft and creamy texture and a fresh, fruity, creamy flavour.

Basque and Bearn Country



Ossau-Iraty



The fruit of a thousand year old pastoral tradition, Ossau Iraty evokes by its name alone, a vast mountain territory: from the Ossau Valley in Bearn to the Iraty forest in Basque country. During its more

than three months production process, this cheese is given careful attention which will result in its subtle and refined taste.

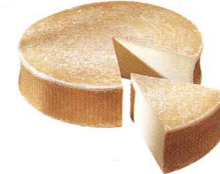
Savoie Country

Reblochon



Already known during the 14th century, it takes its name from 'La rebloche', a milk with a high fat content which is due to a second milking shortly after the first one. Because of their stamina, only cows from mountain breeds such as Montbeliard, Tarin and Abondance are authorised to produce milk for A.O.C. cheeses. The regions are: the Aravis range, Rochois Country and the Val d'Abondance.

Beaufort



A cheese made in the high Savoie valleys, the whole cheese which weighs around 40 kgs, at one time provided a substantial food reserve during the long and harsh winter months. Produced in high mountain chalets and in village cheese dairies, its flavour with its various, subtle aromas is sumptuous. It bears a blue casein plaque and its concave heel is characteristic of this cheese.



Abondance



It takes its name from the Abondance Valley, a valley in Chablais, Haute-Savoie, which is located between Lake Geneva and the Swiss Valais. Abondance originated around the 14th century under the impulse of the monks from the Abondance Abbey, who selected the

Abondance race. The whole cheese weighs between 7 to 12 kg with a concave heel and it is made from raw, full fat milk, refined for at least 3 months in humid, cool cellars. It has a fresh and delicate nutty flavour.

Vercors Country



Bleu du Vercors-Sassenage



This blue-veined cheese made from cow's milk, was already being made during the 14th century in the mountainous regions of Vercors. Francois I and

Henri IV appreciated its fine taste. Its smooth, light, white rind resembles down and it has a mild and subtle flavour with a nutty aroma. The Vercors-Sassenage's Bleu is excellent with an aperitif or at the end of a meal.

Alsace, Vosges and Lorraine Country



Munster or Munster Géromé



Munster was invented during the 7th century by the monks in the Munster Valley in order to conserve the milk and feed the population. Since that time, this cheese with a washed rind and an orange-yellow colour, has been produced with a fine and

creamy flavour. This generous cheese can be found in various shapes to suit the tastes of different gourmets whether it be slightly matured or fully matured.

Charentes Poitou Country

Chabichou du Poitou



Proclaimed 'the best cheese in France' by Rabelais, it takes its name from 'chebli', which means 'goat' in Arabic. Following the defeat of the Saracens in Poitiers in 732, certain Moors left behind by their army became stockbreeders. It is moulded by ladle in truncated moulds that give it its distinctive shape. A mild goat's milk flavour.

The Charentes-Poitou Butter



In 1880, phylloxera destroys the charentais vineyard and puts pressure on wine growers to redeploy into new activities. Cattle raising is thus developed and milk, produced in large quantities, is then transformed into butter in milk farms. First French butter with an Appellation d'Origine Contrôlée, its reputation is very high. The richness of the countryside grass fields and the regional know-how give it its unique and refined taste.

Corsica Country

Brocciu



A unique product with a distinctive flavour for the more refined palette, the Brocciu is a cheese made from whey. It is produced in Corsica where a strong tradition of stockbreeding and cheese making has flourished for years. Made with whey from sheep and

(or) goats and an amount of sheep and (or) goat's milk, it can be consumed fresh or matured. It is above all a fragrant cheese, which will transport you to the *maquis* of Corsica.